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Institute of Food Technologists

The Institute of Food Technologists is a professional society of scientists, engineers, educators, and executives in the field of food technology. Food Technologists are professionals who apply science and engineering to the research, production, processing, packaging, distribution, preparation, evaluation, and utilization of foods. Individuals who are qualified by education, special training or experience are extended an invitation to join in professional association with the select group of the food industry's scientific and technological personnel who are Institute members. Membership is worth many times its modest cost, reflecting positive benefits, stimulation, and opportunities for the individual in his business or profession.

OBJECTIVES

The Institute, as a non-profit, professional, educational society, has several major aims: to stimulate investigations into technological food problems; to present, discuss, and publish the results of such investigations; to raise the educational standards of Food Technologists; and to promote recognition of the scientific approach to food and the basic role of the Food Technologist in industry. All of these activities have the ultimate objective to provide the best possible foods for mankind.

ORGANIZATION AND PROGRESS

Organized July 1, 1939, at Cambridge, Mass., with a membership of less than 100, the Institute has grown to more than 17,500. It is worldwide in scope with approximately 1500 of its membership overseas.

QUALIFICATIONS FOR MEMBERSHIP

Professional Members. Any person who meets the following minimum requirements by training and experience in food technology: (1) Bachelor's degree or higher from a college or university in which he has majored in one or more of the sciences or branches of engineering associated with food technology; (2) Five years of professional experience in food technology, for which a master's degree may be presented as the equivalent of one year's experience; a doctor's degree, the equivalent to three year's experience.

Members. Any person active in any aspect of the food industry and who evidences interest in supporting the objectives of IFT. Recent graduates who are completing their experience requirement for Professional Member status.

Student Members. Any person who is registered as a full-time student in an educational institution and who is pursuing candidacy for an Associate Degree or higher in one or more of the sciences or branches of engineering associated with food technology shall be eligible for membership as a Student Member. He may remain a Student Member until the end of the calendar year in which he completes his schooling. At the time he receives his degree, a student may convert automatically to Member without obligation for the higher Member dues until the following year.

Fellows. Any Professional Member who has been active for at least ten years and who has been nominated by the IFT Committee on Fellows for outstanding contributions to the field of food science/technology is eligible to be elected a Fellow of the Institute by the IFT Council.

DUES

Professional Members and Members – $25 a year; includes subscription to *Food Technology* and *IFT World/Directory & Guide*; option to subscribe to the *Journal of Food Science* at members' special rate of $10. Student Members – $5 a year; includes subscription to one IFT journal, *IFT World/Directory & Guide*, and option to subscribe to the other journal at $5. Emeritus Members – no dues; includes *IFT World/Directory & Guide*, option to subscribe to either or both journals at $5 each.

PUBLICATIONS

The Institute publishes two journals. *Food Technology*, issued monthly, is the official journal of the Institute. The *Journal of Food Science*, issued bimonthly, is devoted to basic and applied research papers on fundamental food components and processes. In addition, an *IFT World/Directory & Guide* is published annually.

REGIONAL SECTIONS

Where 25 or more members live within commuting distance of a given point, a regional section may be established. Presently, there are 47 regional sections.

DIVISIONS

Where 50 or more members of the Institute have a common interest in a particular broad-based discipline of food technology, they may form a division. There are presently 11 divisions serving the areas of Carbohydrates, Food Engineering, Food Packaging, Food Service, Microbiology, Muscle Foods, Nutrition, Quality Assurance, Refrigerated and Frozen Foods, Sensory Evaluation, and Student.

STUDENT CHAPTERS

An IFT Student Chapter certificate may be granted to a group of students enrolled in the food science and technology curriculum in a particular school who have organized to form a student club. There are 30 student chapters.

AFFILIATE ORGANIZATIONS

Affiliate certificates may be granted to food technology organizations outside the U.S.A. There are currently nine chartered affiliate organizations.

ANNUAL MEETINGS

An Annual Meeting of the Institute provides a specially-organized technical program, awards program, and industrial exhibit of equipment, services, processes and ingredients. The program is designed to emphasize current trends and technological developments. Special guest speakers are invited.

AWARDS

The Institute presents the following awards, usually annually:

NICHOLAS APPERT AWARD. Purpose of this award (medal furnished by the Chicago Section, and $1,000 by IFT) is to honor a person for pre-eminence in and contributions to Food Technology.

BABCOCK-HART AWARD. Purpose of this award ($1,000 furnished by the Nutrition Foundation and a plaque by IFT) is to honor a person for contributions to Food Technology that have improved public health through some aspects of nutrition or more nutritious food.

IFT INTERNATIONAL AWARD. Purpose of this award (engraved silver salver furnished by Australian Institute of Food Science and Technology and $1,000 by IFT) is to recognize an IFT Member for promoting international exchange of ideas in Food Technology.

IFT FOOD TECHNOLOGY INDUSTRIAL ACHIEVEMENT AWARD. Purpose of this award (plaques to company and individuals) is to recognize and honor the developers of an outstanding new food process and/or product representing a significant advance in the application of Food Technology to food production, successfully applied in actual commercial operation.

WM. V. CRUESS AWARD FOR EXCELLENCE IN TEACHING. Purpose of this award (medal furnished by the Northern California Section and $1,000 by IFT) is to recognize the teacher's role in Food Technology advances.

SAMUEL CATE PRESCOTT AWARD FOR RESEARCH. Purpose of this award ($1,000 and plaque furnished by IFT) is to recognize a research scientist 35 years of age or younger who has demonstrated outstanding ability in Food Science or Technology research.

SCHOLARSHIP/FELLOWSHIP PROGRAM

To attract and encourage students in the field of food science and food technology, the Scholarship/Fellowship program is offered to worthy and deserving students, primarily on the basis of scholastic ability.

IFT sponsors 20 $500 awards to undergraduate students.

Twenty-three Junior/Senior Scholarships and 14 Graduate Fellowships, ranging in amount from $4,000 to $1,000 annually, are sponsored by various food companies and IFT and administered by IFT. Details are available in the booklet, *IFT Administered Fellowship/Scholarship Program–1979–1980*, available from IFT's Scholarship Department.

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